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\* MONOGRAPH NO.: M5I

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**ITEM:** Strawberries, Freeze Dehydrated

**NSN:** 8915-00-149-1073

**ITEM SPECIFICATION:** MIL-F-44070

**APPROXIMATE CALORIC VALUE:** 58-59 Kilocalories (SECONDARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Dehydrated: Pink to red, dry, porous, crispy, intact bar (i.e., 75% of volume). Rehydrated: Slightly soft, dull, pink/dark red/maroon slices. Some mushy pieces.

**ODOR:** Slightly sweet, fresh strawberries when rehydrated.

**FLAVOR:** Slightly sweet to tart strawberries when eaten wet or dry.

**TEXTURE:** Dehydrated: Dry, crisp. Melts in mouth to soft fruit pieces and slightly weak juice. Rehydrated: Some slices mushy (see Special Notes). Sauce varies greatly in consistency and opacity.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Dehydrated/Rehydrated: Dark brown surface and interior to dull dark red or dull red-brown, wet or soggy areas.

**ODOR:** Musty, fermented, hay-like (oxidized), sulfur-like.

**FLAVOR:** Fermented, moldy, scorched, sour, bitter, hay-like, earthy, stale, bland, plastic-like flavor.

**TEXTURE:** Dehydrated: Soft, spongy, rubbery, wet/moist areas; excessively brittle or hard. Rehydrated: Very mushy, will not fully rehydrated (see Special Notes).

**UNIQUE EXAMINATION/TEST PROCEDURES:** Initial examination should be in the dehydrated state. Final exam should be done after rehydration in accordance with package instructions. Rehydration time may vary but should be approximately 20 minutes for this item. Do not add an excess of water to rehydrate this item. This product is vacuum packaged. Inspect for "inadequate vacuum" by firmly grasping the edges of the package and attempt to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. Gently attempt to move product within the pouch by pressing on the product's edge. If vacuum is inadequate to preserve and protect the product, the product will move easily within the pouch.

**SPECIAL NOTES:** Serviceability is considered significantly affected when more than 25% of the product is crushed or reduced to powder. Vacuum packaging preserves the product by protecting it from exposure to oxygen and moisture vapor and protects it from physical abuse by providing a sturdy compact package that resists breakage of the product. Product sometimes exhibits a white glazed (sometimes powdery glaze) that is predominantly sugar and should not be misconstrued as mold growth. Slight crunchiness of less than 10% of the product (after rehydration) should not be considered defective during surveillance inspection. This item is unavoidably sensitive to darkening reactions. Score defects with this factor in mind.